



# OPSTAL

## ESTATE WINE

### *OPSTAL ESTATE* *SPARKLING SAUVIGNON BLANC SEC*

#### CULTIVARS

100% Sauvignon Blanc

#### NOTES FROM THE WINEMAKER

This crisp, fresh Sparkling Sauvignon Blanc is very accessible and perfect for all occasions!

#### PAIRS WELL WITH

Asparagus Tartlets  
Oysters  
Salads

#### WINEMAKING

**CRUSING / DESTEMMING** Night harvested Sauvignon Blanc grapes were crushed, destalked pressed under reductive conditions.

**TANKS (TYPE)** Stainless Steel

**FERMENTATION METHOD** Cool controlled fermentation at  $\pm 13^{\circ}\text{C}$

**BOTTLING** After stabilisation the wine was bottled, during which it was impregnated with  $\text{CO}_2$  which provides the bubbles.



#### CLASSIFICATION OF SPARKLING WINES

	Sugar (g/l)
BRUT	<15
SEC	15-35
DEMI SEC	35-50
VIN DOUX	>50

#### ANALYSIS

Alcohol % (V/V)	10.8
Residual Sugar (g/l)	17.3
Total Acidity (g/l)	6.8
pH	3.15

